



Your wedding made perfect with

Camilleri Catering



Camilleri Catering has a reputation for coordinating dream weddings and other elegant events. With inspirational ideas and a fantastic team who have helped to organise events for all tastes and pockets, we will help you plan your day just the way you want it. From casual to formal, standing to seated, we have the ability to understand your requirements and can be trusted to bring together all the elements necessary for a memorable event. We promise to be with you every step of the way from the point of enquiry to the day itself; offering advice and ideas and ultimately leave you to relax, confident in the knowledge that all your wishes will come through.



#camillericatering

CRAZY IN LOVE €44.55 PER PERSON INC. VAT



COLD CANAPÉS

Assorted Savoury Cornettes - Bigilla, Guacamole, Hummus / Salmon (V/F)
Pulled Pork With Guacamole & Pickled Red Cabbage On Cranberry Open Bread (M)
Horseradish Beef With Red Cabbage Slaw (M)
Sesame Crusted Tofu On Stick (V)
Beetroot & Crispy Leek Tartlet (V)
Smoked Duck & Avocado Risotto Spoon (M)
Savoury Muffins With Herbed Feta Frosting (V)
Maltese Tuna Multigrain Panini (F)

Lemon & Basil Sorbet

HOT SELECTIONS

Angus Meat Balls In Jack Daniel's Sauce (M)
Bacon Wrapped Sausage With Honey Glaze (M)
Chicken Feast Satay, Teriyaki, Tandoori (M)
Mac & Cheese Pesto Nugget (V)
Beef Gyoza With Chili Soy Sauce (M)
Shrimp Twister With Sweet Chilli Dip (F)
Slow Cooked Pulled Pork With BBQ Sauce Sliders (M)
Porcini & Brandy Vol Au Vents Round (V)
Chicken & Mushroom Pie (M)
Tomato & Cheese Panzerotti (V)
Spinach Arancini (V)
Chicken Thigh Karaage Bite With BBQ Sauce (M)
Beef Steak Mignon On Roasted Herbed Baby Potato (M)
Ricotta, Spinach & Artichoke Sambusak (V)
Fagottini Tartufo Nero (V)
Cantonese Vegetable Spring Rolls, Soy & Lemon Dip (V)

DESSERTS

Assorted French Pastries
Trio of Ice cream in Chocolate Cup

CAKE STATION

3-Tier Wedding Cake
Sugared Almonds

COFFEE STATION

Coffee
Camilleri Signature Ricotta Kannoli
Assorted Chocolate Truffle Shells
Local Date Rolls 'Imqaret'
Coconut Haystacks
Almond & Cherry Macaroons

(V) - VEGETARIAN (M) - MEAT (F) - FISH
Price based on a minimum of 200 guests



ENDLESS LOVE €58.95 PER PERSON INC. VAT



COLD CANAPÉS

Squid Ink Risotto Spoon Nibble (F)
Sushi, Sashimi & Maki Platter, Soy Sauce (F)
Focaccia Gorgonzola With Pear & Walnut (V)
Herb Spinach & Ricotta Ravioletta With Black Olive & Sundried Tomato (V)
Maltese Sausage & Bean Pate Panini (M)
Mini Lobster & Roe Rolls (F)
Purple Yam Muffin With Glazed Ham (M)
Fillet Of Beef Wellington (M)

FLYING BUFFET

Creamy Pea & Asparagus Risotto (V)
Sorbet Mandarin

HOT SELECTIONS

Veal Cordon Bleu In Chinese Crumbs With Salsa Dip (M)
Pepper Crushed Beef Skewer, Diane Sauce (M)
Chicken Fillet Slider With Gherkin Relish Sauce (M)
Oyster Beef Sippets On Quinoa (M)
Lamb Koftas With Harissa Yogurt Sauce (M)
Black Truffle Cheese Ball (V)
Chicken Feast - Satay, Teriyaki, Tandoori (M)
Crispy Olive & Tuna Bite (F)
Gourmet Maltese Sausage Twist (M)
Stewed Pork Sage & Onion Parcel (M)
Breaded Crab Claw & Lemon Mayo Dip (F)
Assorted Apricot & Raspberry Mozzarella Balls (V)
Rabbit Vol Au Vents Square (M)
Pulled Pork Bites With Bbq Sauce (M)
Trio Pizza Swirl - Pesto, Tomato, Cheese (V)
Tomato & Cheese Arancini (V)
Super Crunch Potato Chips With Vinegar Flavoured (V)
Duck Spring Rolls Hoisin Sauce (M)

DESSERTS

Assorted French Pastries
Trio of Ice cream in Chocolate Cup

CAKE STATION

3-Tier Wedding Cake
Sugared Almonds

COFFEE STATION

Coffee
Camilleri Signature Ricotta Kannoli
Assorted Chocolate Truffle Shells
Local Date Rolls 'Imqaret'
Coconut Haystacks
Almond & Cherry Macaroons



BECAUSE YOU LOVE ME

€63.95 PER PERSON INC. VAT



COLD CANAPÉS

Goat Cheese & Caramelised Onion & Port Cranberry Open Bread (V)
Sweet Potato With Marinated Tail On Shrimp (F)
Parma Ham With Grana Shavings Croissants (M)
Beetroot & Feta Risotto Spoon (V)
Caprese Skewers (V)
Foie Gras Mousse With Green Apple Ginger Biscuits (M)
Smoked Duck & Cucumber With Hoisin Tortilla (M)
Chicken Falafel & Crispy Bacon Tartlet (M)
Sorbet Royale

FLYING BUFFET

Salmon Poke Bowl (Rice, Avocado Cubes, Edamame Beans, Wakogami, Salmon,
Pickled Ginger, Toasted Sesame And Soy Sauce) With Chop Sticks

HOT SELECTIONS

Beef Angus Burger With Bacon & Onions In Brioche Bun (M)
Grouper Wrapped In Parma (F/m)
Grilled Lamb & Taboulah In Pitta Bread With Yogurt Dip (M)
Chicken Thigh Karaage Bite With Bbq Sauce (M)
Fried Avocado With Sweet Chili Dip (V)
Asparagus In Bacon Jackets With Toasted Brie (M)
Traditional Maltese Bragioli On Bamboo Plate (M)
Quattro Formaggi Panzerotti (V)
Boscaiolo Arancini (V)
Vegetable Cigars, Sweet Chili Sauce (M)
Black Truffle Cheese Ball (M)
Sweet & Sour Pork Skewer (M)
Mac & Cheese Nugget (V)
Gourmet Maltese Sausage Twist (M)
Corn Dogs Honey Mustard Sauce (M)
Assorted Vol Au Vents - Rabbit & Porcini (V/M)
Vegetable Dim Sum With Lemon Say (V)

PINSA STATION

Margherita - Tomato Sauce, Stracciatella, Fresh Basil
Bianca - Mortadella, Pesto di Pistachio, Stracciatella
Truffle - Truffle Cream Sauce, Mozzarella, Rucola

DESSERTS

Assorted French Pastries
Ice - Cream Wafer Biscuits
Verrine Selection

CAKE STATION

3-Tier Wedding Cake
Sugared Almonds

COFFEE STATION

Coffee
Camilleri Signature Ricotta Kannoli
Assorted Chocolate Truffle Shells
Local Date Rolls 'Imqaret'
Coconut Haystacks
Almond & Cherry Macaroons



CREATE YOUR OWN MENU



CREATE YOUR OWN CUSTOM MENU BY FOLLOWING THE GUIDELINES BELOW:

8 COLD CANAPÉS

Tip: Choose a variety of (F) (M) & (V)

15 HOT SELECTIONS

Tip: Choose a variety of (F) (M) & (V)

3 DESSERTS

Tip: Choose a variety of French Pastries, Fruit & Ice-Cream

WEDDING CAKE

Choose one of the following recommended option

3 Tier Cake (serves 200 - 299 guests)

4 Tier Cake (serves 400 - 499 guests)

5 Tier Cake (serves 500 - 699 guests)

COFFEE STATION

Choose five items from the accompaniments menu

FOOD & BEVERAGE SERVICE

Our sales representatives will guide you as how many service staff are required based on the number of guests and specific requirements.



Cold Canapes



- € 2.95 Cheese And Salumi Nibble In Bamboo Boat (M)
- € 2.07 Sushi, Sashimi & Maki Platter, Soy Sauce (F)
- € 2.07 Black Brioche Bun With Salmon, Chives & Cream (F)
- € 1.89 Squid Ink Risotto Spoon Nibble (F)
- € 1.89 Sweet Potato & Marinated Tail On Shrimp (F)
- € 1.89 Smoked Duck In Berry Vinaigrette Spoon Nibble (M)
- € 1.89 Fillet Of Beef Wellington (M)
- € 1.71 Crispy Beef Satay On Noodle Salad (M)
- € 1.59 Marinated Octopus Salad (F)
- € 1.59 Sweet Pork & Honey Melon On Bulgar Wheat (M)
- € 1.48 Horseradish Beef With Red Cabbage Slaw (M)
- € 1.48 Herbed Spinach & Ricotta Ravjuletta With Black Olive & Sundried Tomato (V)
- € 1.42 Pad Thai Duck On Rice Vermicelli (M)
- € 1.36 Herbed Feta & Olives Bread Stick In Shots (V)
- € 1.30 Pickled Beetroot, Goat Cheese & Quail Egg Open Bread (V)
- € 1.30 Goat Cheese Caramelised Onion & Port Cranberries On Cheese Canape (V)
- € 1.18 Chicken & Mango Chutney Croissant (M)
- € 1.18 Parma Ham With Grana Shavings Croissant (M)
- € 1.18 Assorted Savoury Cornettes - Bigilla, Guacamole, Hummus / Salmon (V/f)
- € 1.18 Roasted Tofu And Garlic Mushrooms On Stick (V)
- € 1.12 Beetroot & Feta Risotto Spoon (V)
- € 1.12 Bocconcini & Parma Bites Drizzled In Evoo (M)
- € 1.12 Caprese Skewers (V)
- € 1.12 Cheuvre Mousse Topped With Orange Confit (V)
- € 1.12 Chicken & Bacon Wrap (M)
- € 1.12 Chicken Falafel & Crispy Bacon Tartlets (M)
- € 1.12 Grilled Vegetables & Hummus Wrap (V)
- € 1.12 Mini Lobster & Roe Rolls (F)
- € 1.12 Purple Yam Muffin With Glazed Ham (M)
- € 1.12 Savoury Bigne With Gorgonzola, Walnut & Fig (V)
- € 1.12 Smoked Duck & Avocado Risotto Spoon (M)
- € 1.12 Smoked Salmon & Wholegrain Mustard Club Sandwiches (F)
- € 1.12 Smoked Duck & Cucumber With Hoisin Tortilla (M)
- € 1.12 Salmon Gravaslax En Croute (F)
- € 1.12 Foie Gras Mousse With Green Apple On Ginger Biscuit (M)
- € 1.12 Focaccia Gorgonzola With Pear And Walnut (V)
- € 1.00 Limoncello & Prosecco Shot (V)
- € 1.00 Paprika Dusted Shrimp & Caviar Barquette (F)
- € 0.94 Cranberry Cheese Mousse Blinis (V)
- € 0.94 Savoury Muffin With Herbed Feta Frosting (V)
- € 0.94 Sweet Potato Pancake With Nut Frosting & Orange Marmalade (V)
- € 0.89 Beef & Pickle Club Sandwiches (M)
- € 0.89 Egg Curry Mayo & Rucola Club Sandwiches (V)
- € 0.89 Maltese Sausage And Bean Pate Panini (M)
- € 0.89 Maltese Tuna Multigrain Panini (F)
- € 0.89 Ploughman's Cheddar & Pickle Club Sandwiches (V)
- € 0.89 Tuna, Tomato & Mint Club Sandwiches (F)
- € 0.89 Herbed Cream Cheese & Capsicum Drop Mini Tartlets (V)
- € 0.89 Beetroot & Crispy Leek Tartlet (V)
- € 0.77 Pulled Pork With Guacamole And Pickled Red Cabbage On Cranberry Open Bread (M)
- € 0.77 Roasted Capsicum With Stracciatella On Olive Open Bread (V)
- € 0.77 Sesame Crusted Tofu On Stick (V)

Hot Selections



- € 2.18 Beef Angus Burger With Bacon & Onions In Brioche Bun (M)
- € 2.12 Veal Cordon Bleu In Panko Crumbs With Marinara Dip (M)
- € 2.07 Super Crunch Potato Chips With Cheese Sauce (V)
- € 2.07 Nachos With Cheese Sauce And Jalapeno (V)
- € 1.95 Traditional Maltese Bragioli On Bamboo Plate (M)
- € 1.89 Salmon Skewer With Garlic Mayo (F)
- € 1.89 Marinated Butterfly Prawns With Garlic Mayo (F)
- € 1.84 Pepper Crushed Beef Skewer, Diane Sauce (M)
- € 1.83 Mini Lentil Bean Burger In Brioche Bun (V)
- € 1.83 Grilled Lamb & Tabbouleh In Pitta Bread With Yogurt Sauce (M)
- € 1.77 Chicken Popcorn & Sweet Potato Fries (M)
- € 1.77 Oyster Beef Sippets On Quinoa (M)
- € 1.77 Spicy Chicken Thigh On Baba Ghanoush (M)
- € 1.77 Super Crunch Potato Chips With Vinegar Flavoured (V)
- € 1.71 Angus Meatball In Jack Daniel's Sauce (M)
- € 1.71 Pork Kebab In Apple Sauce (M)
- € 1.71 Pulled Beef Brisket Bao Bun (M)
- € 1.71 Sweet & Sour Pork Skewer (M)
- € 1.71 Lamb Koftas With Harissa Yogurt Sauce (M)
- € 1.65 Grouper Wrapped In Parma (F)
- € 1.53 Chili Con Carne Surprise (M)
- € 1.53 Fried Avocado With Sweet Chili Dip (V)
- € 1.42 Japanese Yakitori Chicken Skewer (M)
- € 1.42 Vegetable Cigars, Sweet Chili Sauce (V)
- € 1.42 Prawns In Potato Nest With Lemon & Chive Mayo (F)
- € 1.42 Chicken Feast - Satay, Teriyaki, Tandoori (M)
- € 1.30 Asparagus In Bacon Jackets With Toasted Brie (M)
- € 1.30 Beef Steak Mignon On Roasted Herbed Baby Potato (M)

- € 1.30 Chicken Curry Criss Cross Pastries (V)
- € 1.30 Corn Dogs Honey Mustard Sauce (M)
- € 1.30 Honey Glazed Bacon Wrapped Sausage (M)
- € 1.18 Chicken Fillet Slider With Gherkin And Relish Sauce (M)
- € 1.18 Slow Cooked Pulled Pork With Bbq Sauce Slider (M)
- € 1.18 Crispy Asian Delights With Lemon Soy Sauce (V)
- € 1.18 Duck Spring Rolls With Hoisin Sauce (M)
- € 1.18 Fagottini Tartufo Nero (V)
- € 1.18 Sesame Torpedo Prawn (F)
- € 1.18 Lasagne Nugget (M)
- € 1.12 Ricotta, Spinach & Artichoke Sambusak (V)
- € 1.12 Mac And Cheese Pesto Nugget (V)
- € 1.12 Mac And Cheese Nugget (V)
- € 1.12 Chicken Thigh Karaage Bite With Bbq Dip (M)
- € 1.06 Boscaiola Arancini (M)
- € 1.06 Veal Guanciale Money Bag (M)
- € 1.06 Mini Hotdog With Caramelised Onion And Mustard (M)
- € 1.00 Chicken Kiev (M)
- € 1.00 Jalapeno Poppers With Tomato Salsa (V)
- € 1.00 Sundried Tomatoes, Coconut & Mushroom Quiche (V)
- € 1.00 Chicken & Mushroom Pie (M)
- € 1.00 Shrimp Twister With Sweet Chilli Dip (F)
- € 1.00 Stewed Pork Sage & Onion Parcel (M)
- € 1.00 Tomato & Cheese Panzerotti (V)
- € 1.00 Quattro Formaggi Panzerotti (V)
- € 0.94 Camembert Bites With Cranberry Sauce (V)
- € 0.94 Fried Ravioli With Marinara Dipping (V)
- € 0.94 Pulled Pork Bites With Bbq Sauce (M)

Hot Selections



- € 0.94 Mini Spinach Qassata (V)
- € 0.94 Mini Ricotta Qassata (V)
- € 0.94 Tomato & Cheese Pizza Swirl (V)
- € 0.94 Trio Pizza Swirl - Pesto, Tomato, Cheese (V)
- € 0.89 Gourmet Maltese Sausage Twist (M)
- € 0.89 Rabbit Vol Au Vents Square (M)
- € 0.89 Porcini & Brandy Vol Au Vents Round (V)
- € 0.89 Traditional Cheese Cake (V)
- € 0.89 Traditional Pea Cake (V)
- € 0.89 Breaded Crab Claws And Lemon May Dip (F)
- € 0.77 Caramelized Onion & Hazelnut Money Bag (V)
- € 0.77 Cream & Herb Pillows (V)
- € 0.71 Crispy Olive & Tuna Bite (F)
- € 0.71 Black Truffle Cheese Balls (V)
- € 0.71 Mozzarella Ball Filled Apricot Jam (V)
- € 0.71 Mozzarella Ball Filled Raspberry Jam (V)
- € 0.71 Beef Gyoza With Chili Soy Sauce (M)
- € 0.71 Chicken Gyoza With Chili Chili Soy Sauce (M)
- € 0.71 Vegetable Dim Sum With Lemon Soy Sauce (V)
- € 0.71 Spinach Arancini (V)
- € 0.71 Tomato & Cheese Arancini (V)
- € 0.71 Cantonese Vegetable Spring Rolls, Soy & Lemon Dip (V)



FLYING BUFFET



- € 5.31 Salmon Poke Bowl (Rice, Avocado Cubes, Edamame Beans, Wakogami, Salmon, Pickled Ginger, Toasted Sesame and Soy Sauce) with Chop Sticks (F)
- € 4.72 Beef Stroganoff on Rice Pilaf (M)
- € 4.72 Chicken Teriyaki on Rice Noodles (M)
- € 4.72 Chicken Biryani with Arabic Bread (M)
- € 4.13 Garlic, Mushroom, Spinach & Parmesan Farfalle (V)
- € 4.13 Pasta tossed in Stewed Maltese Sausage and Caramelised Walnuts (M)
- € 4.13 Ricotta & Spinach Raviolotti with Herbed Butter (V)
- € 4.13 Creamy Pea & Asparagus Risotto (V)

SORBET

- € 1.48 Sorbet Royale
- € 1.18 Sorbet Limoncello
- € 1.18 Strawberry & Mint
- € 1.18 Mandarine

AFTER PARTY FOOD

- € 2.95 Cheese Peperoni Pizza
- € 2.95 Italian Hot Dogs with Caramelized Onions
- € 2.95 Flaky Cheese & Pea Cakes (L)



SAVOURY THEMED STATIONS



OYSTER CELEBRATION

€18.47 PER PERSON

Fresh Oysters with Spicy Sauce and Lemon
Poached Norwegian Salmon Treated with Malt Whisky
San Simone Prosecco

CARVERY STATION - RACK OF BEEF

€14.46 PER PERSON

Whole Poached Norwegian Salmon with Lemon & Dill Dressing
Roasted Leg of Pork with Apple Sauce
Rock Salt & Crushed Black Pepper Roasted Rib of Beef with Jack Daniels BBQ Sauce
Baked Potatoes in Garlic & Thyme, Mediterranean Grilled Vegetables
Grilled Mediterranean Vegetables
Green Salad
Served with Maltese Bread, Dressings & Accompaniments

CARVERY STATION - SUCKLING PORK

€13.87 PER PERSON

Whole Poached Norwegian Salmon with Lemon & Dill Dressing
Chicken Breast Escalope with Lemon Sauce
Roasted Suckling Pig with Tangy Sauce
Baked Potatoes in Garlic & Rosemary
Mediterranean Cous Cous
Stir Fried Vegetables
Green Salad
Served with Maltese Bread, Dressings & Accompaniments

CHINESE STALL

€9.56 PER PERSON

Crispy Beef Stir Fry
Fried Noodles with Vegetables
Peking Duck in Pancakes & Hoisin Sauce
Sweet & Sour Pork
Vegetable Spring Rolls
Wok Fried Chicken & Cashew Nuts
Prawn Crackers
Accompanied by a selection of Sauces & Dips

PASTA PARMIGIANA STALL

€7.97 PER PERSON

Pasta tossed in Guanciale & Cheese sauce flamed with Brandy

PASTA STATION

€6.37 PER PERSON

Farfalle with Vodka Flamed Vodka Salmon (F)
Penne tossed in Tomato Sauce with Chicken and Baby Spinach (M)
Rigatoni with Creamy Avocado Pesto & Pistachio (V)
Eliche in Creamy Mushroom and Pancetta Sauce (M)
Casarecce with Trio of Mushroom Ragu (V)
Cavatappi al Aglio e Fagioli (V)

Stalls and buffet menu prices are based as a compliment to the finger food reception menu.
Additional chef/s may be required depending on the station selected.

Some items may vary due to season.

Prices are inclusive of VAT and are applicable for a minimum of 200 pax.
If below 200 guests, a minimum 10% surcharge for operational cost applies

SAVOURY THEMED STATIONS



CHEESE & SALUMI NIBBLES STATION

€5.84 PER PERSON *SERVED THROUGHOUT THE EVENT*

Grana Padano, Pecorino Pepato, Provolone, Cranberry & Blue Cheese
Prosciutto Crudo and a Selections of Salami
Freshly Baked Breads, Flavoured Water Biscuits & Grissini

Can be created as a Wine and Salumi Station

A TASTE OF MALTA

€11.15 PER PERSON

Goat's Cheese, Bigilla & Aioli Dips
Marinated Octopus Salad with Garlic, Olive Oil & Fresh Herbs
Maltese Sausage, Sundried Tomatoes & Aubergine Pasta Salad
Fried Rabbit with Garlic, Wild Thyme & White Wine
Traditional Beef Olives served with chopped Tomatoes & Vegetables
Roasted Maltese Potatoes with Onion & Fennel Seeds
Gardiniera, Stuffed Olives & Capers

Served with Galletti & Ftira Wedges

KEBAB BBQ STATION *CHOOSE ANY 2 KEBABS*

€12.92 PER PERSON

Tandoori Marinated Chicken Kebab Stick
Pork & Vegetable Kebab Stick
Rock Salt & Pepper Beef Kebab Stick
Homemade Fruity Barbecue Sauce
Potato Salad with Bacon and Gherkins
Cous Cous Salad
Coleslaw with Apple & Walnuts

Served with a Selection of Sauces

TRADITIONAL BBQ STATION

€12.74 PER PERSON

Pink Sausages
Spicy Chicken Winglets
Stickey Pork Ribs
Marinated Beef Ribeye
Rice Salad
Potato Salad with Bacon and Gherkins
Cous Cous Salad
Coleslaw with Apple & Walnuts

Served with a Selection of Sauces

PIZZA STATION *CHOOSE ANY 3 PIZZAS*

€6.79 PER PERSON

Margherita - Tomato Sauce, Mozzarella, Basil (V)
Amatriciana - Tomato Sauce, Guanciale, Pecorino
Bianca - Mortadella, Pesto di Pistachio, Stracciatella
Crudo - Tomato Sauce, Mozzarella, Crudo, Walnuts, Honey, Rucola
Maltija - Tomato Sauce, Maltese Sausage, Goat's Cheese, Onion
Pepperoni - Tomato Sauce, Mozzarella, Pepperoni

PINSA STATION

€6.49 PER PERSON

Margherita - Tomato Sauce, Straccatella, Fresh Basil
Bianca - Mortadella, Pesto di Pistachio, Stracciatella
Truffle - Truffle Cream Sauce, Crudo, Mozzarella, Rucola

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SAVOURY THEMED STATIONS



AMERICAN GRAB & GO STALL 3 HOURS

€12.74 PER PERSON

BBQ Pulled Pork Buns
Corn Dogs, Honey Mustard Sauce
Angus Beef & Bacon Burgers
Hotdogs with Mustard & Caramelized Onions
Potato Chips
Ketchup & Sauces

INDIAN STALL

€8.85 PER PERSON

Chicken Biryani: *Chicken Pieces slow cooked with vegetable, Basmati Rice and aromatic flavours*
Lamb Korma: *Boneless Lamb cooked in a rich Cashew Sauce with Indian Spice*
Beef Madras: *Beef cooked in fresh Coconut, Sauces & Tangy Indian Spices*
Vegetable Pakora
Jeera Rice: *Basmati Rice flavoured with Cumin*
Garlic Naan: *Flat Indian Bread flavoured with Garlic*

MALTESE BACK IN TIME STALL 3 HOURS

€10.86 PER PERSON

Ftira biz-zejt
Timpana
Pastizzi (Cheese Cake & Pea Cakes)
Quiche Lorriane
Stuffat Tal Kirxa (Tripe stew)
Sausage Rolls with Cocktail Sausage
Fwid Bil Bacon (Angles on Horse Back)
Pizza Bit-Tuna, Inchova u Bajd Molli
Balbuljata bil Hobz

PINOY STATION

€12.74 PER PERSON

Pork Spring Rolls (Lumpia) with Vinegar Soy Dip
Chicken Adobo
Filipino Spaghetti
Lechon Kawali
Longanisa Sausage
Shrimp & Fish Sinigang (Tamarind Stew)
Pancit - Noodles with Pork and savoury sauce
Jasmine Rice

SUSHI STALL

€17.11 PER PERSON

Fusion Crystal Rolls: Duck, Smoked Salmon, Breaded Chicken, Breaded Prawn & Vegetarian
Supreme Maki Platters: Salmon California, Hawaiian, Prawn Lover, Spicy Tuna, Strawberry Prawn, Green Caterpillar, Salmon California, Osaka Maki, Chicken Nuts
Nigiri Selection: Tuna Nigiri, Salmon Nigiri, Prawn Nigiri
Sashimi Selection: Salmon Sashimi, Tuna Sashimi, Prawn Sashimi

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DESSERT SELECTIONS



€ 1.89 VERRINE SELECTION

- Pistachio & Peach Verrine
- Coconut & Mango Panna Cotta
- Double Chocolate & hazelnut praline mousse

€ 1.71 LIQUOR CHOCOLATE SHOTS

- Baileys
- Amaretto
- Tia Maria
- Jack Daniel's

€ 1.71 FRENCH PASTRIES

- Banana & Chocolate Parfait
- Raspberry & White Chocolate Mousse on Lotus Biscuit
- Hazelnut Praline Tart
- Raffaello Mousse
- Baileys and cream choux bun
- Lemon & Blueberry tart

€ 1.12 Salted Chocolate Mini Cheesecake

€ 1.30 Bailey's Profiterole

€ 1.77 Maple Syrup & Blueberry Pan Cakes

FRUIT

€ 1.18 Fresh Fruit Bites with Chocolate Dipping

€ 1.53 Fresh Fruit Kebab (3 pcs)

€ 1.48 Mint Infused Fresh Fruit Salad

€ 2.95 ASSORTED CHOCOLATE MINI LOLLIPOPS

- White Chocolate & Strawberry Ganache
- Milk Chocolate & Mango Ganache
- Dark Chocolate with Raspberry & Rose Water Ganache

€ 1.18 TRUFFLES

- Irish Cream in milk truffle shell
- Salted Caramel & Coconut in dark Chocolate Truffle Shell
- Lemon in White Chocolate

ICE-CREAM

- € 1.30 Ice-Cream Wafer Biscuit
- € 1.42 Trio of Ice-Cream in chocolate cup
- € 1.53 Ice Cream Cornett (Pistachio, Helwa tat- Tork, PopCorn)
- € 1.71 Fresh Fruit & Ice Cream

COFFEE STATION ACCOMPANIMENTS

- € 2.60 Decorative Biscuits
- € 1.30 Chocolate Cups
- € 1.42 Camilleri Signature Ricotta Kannoli
- € 1.48 Zeppoli
- € 1.12 Apple Puffs
- € 0.94 Mini Doughnuts
- € 0.77 Almond & Cherry Petit Fours

CAKE STATION ACCOMPANIMENTS

- € 35.40 Sugared Almonds Silver or Gold (per Kilo)
- € 23.60 Sugared Almonds (per Kilo)
- € 2.60 Themed Fairy Cup Cakes
- € 2.60 Themed Cake Pops
- € 2.60 Personalized Decorative Biscuits
- € 1.42 French Macaroons
- € 1.18 Decorative Doughnuts
- € 1.18 Coconut Haystacks
- € 1.18 Marzipan Petit Fours (Pasta Rjali)

Prices are inclusive of VAT and are applicable for a minimum of 200 pax.



SWEET TREATS



CAMILLERI TAL-HELU SWEET FINALE

€6.79 PER PERSON

Chocolate Fountain:

Dark or White Chocolate w/ Fruit Bites & Marshmallows

Chocolate Truffles

Doughnut Tower

French Macaroons

French Pastries

Profiterole Croquant Bouche

Themed Fairy Cupcakes

Themed Cake Pops

Selection of 2 Verrines

COFFEE & PETIT FOURS STATION

€2.07 PER PERSON

Coffee

Almond & Cherry Macaroons

Assorted Chocolate Truffle Shells

Camilleri Signature Ricotta Kannoli

Local Date Rolls 'Imqaret'

TAL-HELU CANDY BAR

€413

A variety of 10 jars & vases filled to the brim with Candy.

We offer a wide choice of over 120 different candies to choose from.

ICE-CREAM CART

€4.66 PER PERSON

Selection of 5 Home-Made Ice Creams & Assorted Toppings

DONUT BOARD

€112.10 PER 100 GUESTS

PANCAKE & WAFFLE STATION

€8.56 PER PERSON

American pancakes

Belgian Waffles

Maple Syrup, Honey cream, Hazelnut Spread, Pistachio Spread, Biscoff Spread

Mini Marshmallows, crushed caramelised hazelnuts, chocolate scallietti, sprinkles

Blueberries, mango, strawberries, pineapple

Hot white or dark chocolate sauce

APPLE CRUMBLE PIE & ICE-CREAM STATION

€8.56 PER PERSON

Warm Apple Crumble

Hot Custard Sauce

White Chocolate & Pistachio Ice- Cream

Cinnamon Crunch Ice cream

KANNOLI TROLLEY

€ 8.56 PER PERSON

Ricotta Filling

Pistachio Cream Filling

Chocolate Filling

Strawberry Chantilly

WEDDING CAKES

€ 472.00 for a 3-Tier Cake Serving 200 - 299 pax

€ 590.00 for a 3-Tier Cake Serving 300 - 399 pax

€ 708.00 for a 4-Tier Cake Serving 400 - 499 pax

€ 1003.00 for a 5-Tier Cake

€ 41.30 for a Witness Cake

Price may vary depending on design & flavour

Price may vary depending on shape, size and complexity of the design of the cake.

Prices are inclusive of VAT and are applicable for a minimum of 200 pax.

BEVERAGE PACKAGES



To complement our food service, we also offer a flexible beverage service. Although not obligatory, different beverage options are available at very advantageous prices. Some brands might vary pending to market availability.

FULL OPEN BAR

€ 15.93 PER PERSON

The choice of beverages for the Full Open Bar are as follows:

Prosecco San Simone
Black Label Whisky, JB Whisky, Famous Grouse, Jack Daniels,
Cognac, Bacardi, Rum, Martini, Port,
Jägermeister, Aperol, Campari, Vodka Smirnoff, Gordons Gin,
Blue Curacao,
Malibu, Baileys, Averna, Amaretto, Limoncello,
Red, White & Rosè B&G Wine
Cisk, Excel, Hopleaf, Heineken,
Soft Drinks, Mixers (Red Bull, Soda, Tonic, Bitter Lemon),
Juices (Orange, Pineapple),
Still & Sparkling Mineral Water.

Maximum Duration is 4 hours.

Beverage overtime rate will be charged at € 2.25 + VAT per hour per person based on 80% of booked guests.

Particular brands can be provided on request.

TANQUERAY GIN BAR

€8.20 PER PERSON

Price based as an addition to Full Open Bar, maximum duration: 4 hours.

Beverage overtime rate will be charged at € 1.00 + VAT per hour per person based on 80% of booked guests.

PART OPEN BAR

€ 8.85 PER PERSON

The choice of beverages for the Part Open Bar are as follows:

Red, White & Rosè Wine

Cisk, Excel, Hopleaf, Heineken

Soft Drinks, Mixers (Red Bull, Soda, Tonic, Bitter Lemon)

Juices (Orange, Pineapple),

Still & Sparkling Mineral Water.

Maximum Duration is 4 hours.

Beverage overtime rate will be charged at € 1.75 + VAT per hour per person based on 80% of booked guests.

MALT WHISKEY BAR

(6 SINGLE MALT) PRICE ON CONSUMPTION

SHOOTER TROLLEY

P.O.R - PRICE AVAILABLE ON REQUEST

A. The ShockWheels

Aftershock Black, Red & Blue

B. The Bomb Wagon

Jagger Bombs & Vodka Bombs

C. The Classic Collection

Choose 2 from: Port, Hennessy, Limoncello, Baileys & Amaretto,

D. The Tequi-Trolley

Tequila Shots served with Salt & lemon



OLIVE GARDENS



Sitting below the magnificent Mdina Bastions, Olive Gardens is exclusive to Camilleri Catering.

The venue's versatility provides for various set-ups which include receptions and seated dinners both indoors and outdoors.

The indoor capacity can hold around 350 guests whilst the upper and lower gardens combined can accommodate over 700 standing guests.

	2025	2026	2027	2028
JANUARY - MARCH				
Saturdays & Public Holidays	€3422	€3481	€3540	€3599
Weekdays, Sundays & Eve of Public Holidays	€2714	€2773	€2832	€2891
APRIL - JULY				
Saturdays & Public Holidays	€5782	€5841	€5900	€5959
Weekdays, Sundays & Eve of Public Holidays	€5133	€5192	€5251	€5310
AUGUST - OCTOBER				
Saturdays & Public Holidays	€4838	€4897	€4956	€5015
Weekdays, Sundays & Eve of Public Holidays	€4366	€4425	€4484	€4543
NOVEMBER - DECEMBER				
Saturdays & Public Holidays	€3422	€3481	€3540	€3599
Weekdays, Sundays & Eve of Public Holidays	€2950	€3009	€3068	€3127

Rates include 10-hour use of venue, starting from two hours prior to mass or three hours prior to ceremony.

Prices are all inclusive of VAT

Starting time depends on the exigencies of event and setup, complementary one hour for setup prior time of service.

An overtime charge of € 250.00 + VAT per hour will be charged if the 10 hours are exceeded and until dismantling is finalized.

DECORATIVE PACKAGE

Optional decorative packages are offered within our exclusive venue Olive Gardens.

The main package priced at € 300.00 includes enhancing the garden with a variety of bistro tables and other seating arrangements.

Cushions are spread along the garden wall. Feature lighting, lanterns of all sizes, draped bars and decorative candle lit vases help to make the place very romantic and even more appealing.

Including enhancement of pool area with the main package is priced at € 350.00.

The full package, price on request to enhancing the pool area and the very romantic courtyard.

OUTSIDE CATERING



Our outside catering services extend to venues such as:

Castello Dei Baroni, Cottage Gardens, Club House at Gianpula, Eden Lodge, MonteKristo Estates, Palazzo Promontorio, Razzett l-Abjad, Torre Paulina, Villa Bighi, The Ivory Suite at Maxtura Gozo, Fort St Angelo, Fort St Elmo, Fort St Andrew, Gardjola Gardens, Gigantija Temples, Haġar Qim's Ochre Hall, Inquisitors Palace, Malta Maritime Museum, MUŻA, National Museum of Archaeology, Tarxien Temples and more.

You may contact our Sales Team to enquire about any of the above venues.

TERMS & CONDITIONS



- Camilleri Caterers shall treat the client as one entity; hence consider sufficient the exchange of correspondence by (any) one of the account holders.
- Wedding brochure set menu prices are applicable for a minimum of 200 guests. Quotations for weddings with a guest count of less or more than 200 shall be provided on request. Menu is based on a stand-up reception.
- Prices for food products are applicable for the year 2025 & 2026. However, the company reserves the right to revise product and/or staff charges should an increase in the rate of costs or inflation necessitate such changes. The client shall bear this increment.
- Food served at the event may contain allergens. Vegetarian, vegan, gluten free and lactose free menus can be accommodated on pre-order; however, we are not able to cater for persons with nut allergies. The company shall also refuse special dietary requirements (intolerances or allergies) being requested on the day of the event at the venue.
- The cost for staff included within reception menus covers a maximum shift of seven (7) hours per member of staff, starting from two (2) hours prior the time of the Mass or three (3) hours prior to the time of the Civil Ceremony. Following this shift, overtime is charged at the rate of €10.00 per hour per member of staff for any additional hours or part thereof. Overtime charges shall apply beyond the departure of the bride & groom and shall continue to apply until all dismantling is complete. Such quotes may need to be revised for any additional services requested, such as additional bars, supplementary food items and complex venue conditions amongst other reasons.
- On request of the client, Camilleri Caterers shall provide one (1) free tasting for 2 persons not later than 12 weeks prior to the event.
- The client agrees to procure all catering requirements for the event exclusively from Camilleri Caterers.
- It is recommended that a quotation/order is based on the number of invited guests and not on the number of guests that are assumed to attend. Quotations are to be finalized not later than six (6) weeks before the event.

- Confirmation

Once the client confirms acceptance of an estimate, this becomes a contractual agreement, point where our Terms and Conditions come into full effect. It is the client's responsibility to read and fully understand all Terms and Conditions as this is and will be the basis of the contractual agreement with Camilleri Catering and Olive Gardens upon confirmation of booking.

- Payment Terms

On confirmation, a booking sale of € 1,500.00 is required; A prepayment of 65% on the remaining amount shall be settled no later than 6 weeks prior to the event; The balance outstanding on invoice issued by the Company to the Client regarding the actual value of the order, plus any additional charges, shall be remitted by the Client to the Company within 7 days from date of event. Interest at the rate of 8% per annum, or any higher rate of interest allowed by Law, shall become due by the Client to the Company on any balance which remains unpaid after the lapse of 7 days from the date of event.



C. CAMILLERI & SONS (CATERING) LTD.
13 - 20 M. BORG GAUCI STREET, TAL-
HANDAQ,
QORMI
QRM 4000

T: +356 2147 2255
E: INFO@CAMILLERICATERING.COM
W: WWW.CAMILLERICATERING.COM

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